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Home Simple : :

Sunday Suppers

By Susan Sweeney Snapp



Salads : Sauces

and *Ma*ny *Ma*nny *Ma*nny

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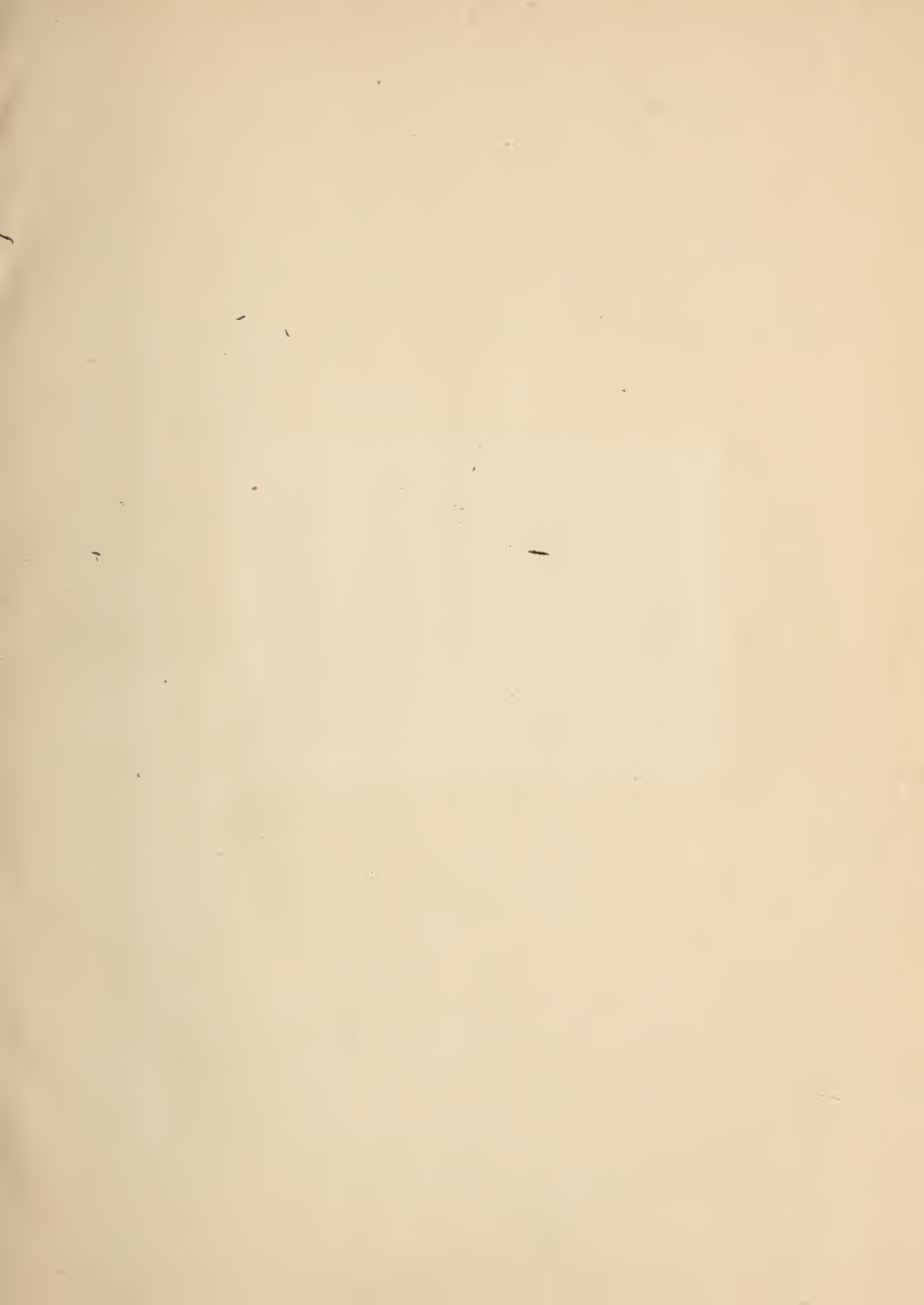
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Some Simple : :

Sunday Suppers

By Suzan Sweeney Snapp



Salads : Sauces
and Savory Sundries

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Press of Wm. E. Banning
St. Paul

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A Cup of Tea is the symbol of hospitality

*“Good diet with wisdom
Best comforteth man.”*



AT the request of several friends, I have concluded to publish this little volume. In doing so, I wish to state that I claim no originality whatever in offering it to the public. I am indebted to the best authorities for a number of the recipes, and simply hope it may be of use to those who gather their friends around them Sunday evenings. The idea is to suggest a simple luncheon, which in many cases may be prepared the day before, making the Sunday evening meal of little trouble and of much social enjoyment.

S. S. S.

*Blest be those feasts with simple plenty
crowned.*—GOLDSMITH.

Menu Number One



Bouillon
Cold Boiled Ham
Chicken Salad
Finger Rolls
Coffee Custard Cake

BOUILLON—See “Beverages,” No. 2.

Boiled Ham. A ham of medium size; wash thoroughly. Then place in a large kettle of cold water, to which add a blade of mace, six cloves, and a bay leaf. Boil slowly at least two hours, and until tender. Let it cool in the liquor in which it was boiled. When cool, remove the rind, cover with beaten egg and bread crumbs, and brown in hot oven. Serve cold, and garnish with parsley.

CHICKEN SALAD—See “Salads,” No. 1.

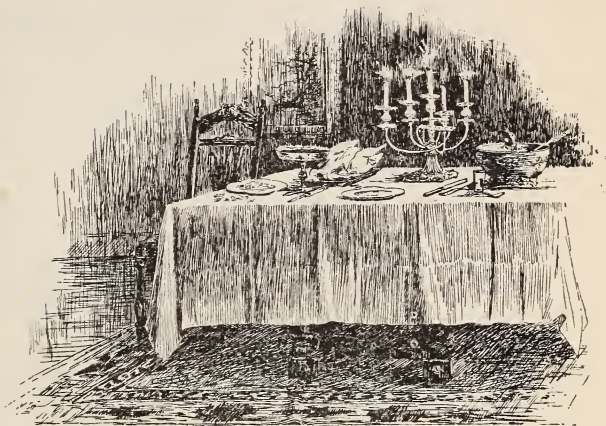
Singer Rolls Can be bought at the bakery, and are always sure to be nice and inexpensive. Can be heated, if desired.

COFFEE—See "Beverages," No. 4.

Custard. Make a custard of the yolks of four eggs, a large pint of milk, and four tablespoonfuls of sugar. Flavor with brandy and nutmeg to taste. Beat the whites until stiff, sweeten, and flavor slightly. Arrange on top of the custard in spoonfuls, and brown a trifle in the oven. Serve ice cold.

Spice Cake. One cup butter; one cup sugar; three eggs; one cup molasses; one cup sour cream; one small teaspoonful of soda (dissolved in hot water); three cups of flour; one cup raisins; one teaspoonful ground cinnamon; one teaspoonful ground cloves. Beat sugar and butter to a cream, add molasses and well-beaten eggs. Now add milk and part of flour, then raisins, spice, and remaining flour. Bake one hour in a moderate oven.





Menu Number Two

Cold Roast Beef
Caviar Sandwiches
Sweetbread Salad
Cake Coffee Bon-bons

Roast Beef. A word about roast beef. Do not have it *overdone*. When served cold it is much more tempting if rare. Slice thin, and garnish with parsley or cresses.

CAVIAR SANDWICHES—See Menu No. 7. Page 16.

SWEETBREAD SALAD—See "Salads," No. 3.

Orange Cake. Two cups sugar; one-half cup butter; four eggs, (beaten separately); one cup milk; three cups flour; two teaspoonfuls baking powder; a pinch of salt. Bake in three layers.

Filling.—Juice of three oranges, and a little of the pulp; one cup sugar; one heaping tablespoonful of flour, well dissolved in water. Boil until it thickens, strain, and spread on layers. Frost the top with white frosting.

White Frosting.—White of one egg; one teacupful of powdered sugar; one tablespoonful orange juice. Beat the egg stiff, adding sugar by degrees, and then the orange juice. Spread smoothly over the top.

BON-BONS—See “Candies.”



Menu Number Three

Cold Tongue, Tomato Sauce
Thin Bread and Butter
Potato Salad
Wine Jelly, with Whipped Cream
Wafers Tea

Cold Tongue. Use a medium size beef's tongue. Wash thoroughly, and if it is a salt tongue, soak in cold water over night. Put in a kettle of cold water and cook slowly four hours, or until very tender. Stand aside to cool in the water it was cooked in, and when cold remove skin. Slice thin and garnish. Serve with tomato sauce.

TOMATO SAUCE—See "Sauces," No. 1.

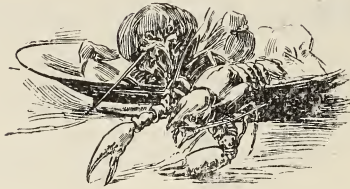
POTATO SALAD—See "Salads," No. 4.

Wine Jelly. Three oranges, two lemons, one box of gelatine, one cup of sugar, one pint of wine, one cup of boiling water. Cover the gelatine with cold water and let soak an hour; then add the boiling water, sugar, juice of oranges and lemons and wine. Pour in a fancy mould, and serve, when hardened, with whipped cream heaped around it.

Wafers. It is almost impossible to make anything in the way of wafers as dainty as those we buy in the little tin boxes imported by the best grocers.

TEA—See "Beverages," No. 1.

Menu Number Four



Lobster a la Newberg
Celery Salad
Finger Rolls
Coffee Grape Fruit Cake

LOBSTER A LA NEWBERG—See “Chafing Dish,” No. 1.

CELERY SALAD—See “Salads,” No. 6.

Grape Fruit Can be obtained through the summer and fall. It is most delicious, though used by comparatively few. Cut the fruit in halves, and with sharp scissors remove the hard pulp and seeds. This leaves quite a hole in the center of each half. Fill this with sugar, and rum or sherry. Set on ice for two hours before serving.

Nut Cake. Whites of four eggs, one-half cup butter, one and one-half cups sugar, three-quarters of a cup of sweet milk, two cups of flour, one large cup of nuts chopped fine, one and one-half teaspoonfuls baking powder. Beat sugar and butter to a cream, then add the whites of eggs (well beaten), then the milk, stir all well and add the flour, in which the baking powder has been sifted. Flavor to taste, and add the nuts last.

Menu Number Five

Broiled Sardines with Béchamel Sauce
Saratoga Potatoes
Thin Bread and Butter
Iced Russian Tea
Fruit Salad Cake

Broiled Sardines. Get the large imported sardines. Place in a wire bread toaster and broil a delicate brown. Place each upon a slice of buttered toast, which has been slightly moistened with a dash of hot water. Pour the sauce over the sardines, and serve hot.

BÉCHAMEL SAUCE—See "Sauces," No. 2.



Saratoga Potatoes. Slice the potatoes very thin. It really requires a potato cutter expressly for this. After slicing a sufficient quantity, lay them in ice water for fifteen minutes. Then dry on a fresh white cloth or napkin. Drop into boiling lard, and fry until they are a delicate brown. As they are cooked, lay upon coarse brown paper, that all grease may be absorbed, and salt to taste. These may be made the day before desired. Keep in a dry, warm place, or they can be heated.

RUSSIAN TEA—See "Beverages," No. 7.

Fruit Salad. Slice oranges, pineapple (the canned or fresh), and bananas; in fact, any fruit in season. Sprinkle with sugar, and add one gill of sherry or any other wine preferred. Set on ice for several hours, and serve as a dessert.

Sunshine Cake. Whites of eleven eggs, and yolks of six; one and one-half cups of sugar, measured after sitting; one cup of flour, measured after sifting; one teaspoonful cream of tartar; one teaspoonful extract of orange. Beat whites to a stiff froth, gradually beating in the sugar. Beat yolks and add them to the whites, then flavor. Finally, stir in the flour. Mix quickly and well. Bake fifty minutes in a slow oven, in an ungreased pan. When done, turn pan upside down on a rest, so the air can pass under it, and the cake will soon fall out.



Menu Number Six



Sweetbreads and Mushrooms
Lettuce with French Dressing
Toasted Crackers Cheese
Claret Punch
Bon-bons Salted Almonds

SWEETBREADS AND MUSHROOMS—See “Chafing Dish,”
No. 2.

LETTUCE WITH FRENCH DRESSING—See “Salads,” No. 7.

CLARET PUNCH—See “Beverages,” No. 9.

BON-BONS—See “Candies.”

SALTED ALMONDS—See “Savory Sundries,” No. 1.



Menu Number Seven

Welsh Rarebit
Caviar Sandwiches
Beer

WELSH RAREBIT—See “Chafing Dish,” No. 3.

Caviar Sandwiches. Dittman's Russian Caviar is the best, and can be bought at all fine groceries. Mix with sufficient olive oil to moisten, and spread on slices of bread cut round with a biscuit or cookie cutter. This is also nice served with bouillon at lunches, or simply at “teas” as a light refreshment.

Menu Number Eight

Cold Turkey
Scalloped Oysters
Finger Rölls Coffee
Charlotte Russe

Cold Turkey Should be sliced and nicely garnished. This is one of the most delicate of cold meats.

Scalloped Oysters. Place a layer of oysters in a baking dish, cover them with a layer of stale bread or cracker crumbs and dot over with bits of butter, salt, and pepper. Then oysters, crumbs, etc., until the dish is filled, the last layer being cracker crumbs and butter. Pour half a cupful of the oyster liquor over and the same amount of milk. This can now be set in the ice chest until half an hour before the Sunday luncheon hour, when it can be slipped into the oven, giving a nice hot dish with really no trouble at all.

Charlotte Russe. Use sponge cake, or buy lady fingers for this. Place slices of the cake on the bottom and sides of a glass dish, and fill with cream made as follows: Whip one pint of thick cream, flavored with vanilla or sherry, to a froth. Add the well-beaten whites of two eggs, and one cup of sugar. Mix all carefully and lightly together, and cover the top of the cream with cake.

Menu Number Nine

Veal Loaf
Shrimp Salad
Celery Rolls Jelly
Chocolate with Whipped Cream
Sponge Cake

Veal Loaf. Chop fine one and one-half pounds of veal, and scant one-half pound of pork. (It is better to have these chopped by the butcher.) Roll half a dozen square crackers, and mix half of the crackers in the chopped meat. Add to this two eggs. Season well with salt, pepper, a small onion (chopped fine), one-quarter teaspoonful of sage, and one-quarter teaspoonful of cloves. Mix well, and press into a square pan well greased. Sprinkle remaining cracker crumbs over top, and bake one hour very slowly. Serve cold, cut in slices and garnish with delicate green celery tops.

SHRIMP SALAD—See “Salads,” No. 8.

CHOCOLATE—See “Beverages,” No. 10.

Sponge Cake. Three eggs; one and one-half cups powdered sugar; two cups sifted flour; one-half cup cold water; one teaspoonful soda; rind and juice of half a lemon. Beat the yolks. Add the sugar, then the water (to which the soda is added dissolved in a little hot water), then flour. Add whites well beaten, and then the flavoring. Beat all thoroughly—the longer, the better. Bake in a moderate oven about twenty minutes.

"Better, no doubt, is a dinner of herbs,
When seasoned with love."

Menu Number Ten

Scrambled Eggs

Hot Buttered Toast

Tea

Peaches and Cream (or Preserves, if Peaches are not
in season)

Ginger Bread

SCRAMBLED EGGS—See "Chafing Dish," No. 4.

Ginger Bread. One cup molasses; one-half cup butter; two scant cups flour; one-half cup sour milk; one egg; one-half teaspoonful ginger; one-half teaspoonful salt; one-half teaspoonful soda. Mix all together and add the soda (dissolved in hot water) the last thing. Bake in a moderate oven.



Menu Number Eleven

Chicken Croquettes
Tomato Salad
Toasted Crackers and Cheese
Strawberries and Cream
Angels' Food Cake
Coffee

Chicken Croquettes. One pint fine-chopped cooked
(Miss Parloa.) chicken; one tablespoonful
salt; one tablespoonful of flour; one-half teaspoonful
pepper; one cup of cream or chicken stock; four eggs;
one teaspoonful onion juice; one pint crumbs; three
tablespoonfuls of butter. Put the cream or stock on to
boil. Mix flour and butter together and stir into
boiling cream. Add chicken and seasoning. Boil for
two minutes, and add two of the eggs, well beaten.
When cold, shape into croquettes, dip first in beaten
egg, then in bread crumbs, and fry. These can be made
the day before, and can be simply heated through just
before serving, while the coffee is being made, and in
this there is little trouble.

TOMATO SALAD—See "Salads," No. 9.

Toasted Crackers and Cheese. Toast crackers,
and sprinkle a
little grated cheese over the top. Serve hot on a plate
covered with a dainty little doily or napkin.

Strawberries. Nothing can be more delicious than
strawberries when in season, which
can be easily prepared several hours before.

Angels' Food. Whites of eleven eggs; one and one-half cups granulated sugar; one cup sifted flour; one teaspoonful flavoring; one teaspoonful cream of tartar. Put cream of tartar into the sifted flour, and sift five times. Sift sugar. Beat whites of eggs to a very stiff froth, add the sugar, and mix carefully. Then add the flour gradually, stirring all the time, and last the flavoring. Turn quickly into an ungreased pan, and bake in a moderate oven forty-five minutes. Take from oven, and turn pan upside down on a rest until the cake falls out.



Menu Number Twelve

Sardines
Omelet Finger Rolls
 Hot Russian Tea
Crackers Cheese

Sardines. Arrange the large imported sardines on a small platter. Garnish with lemon and parsley.

OMELET—See “Chafing Dish,” No. 6.



Menu Number Thirteen

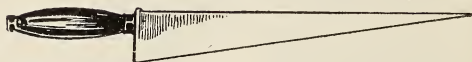
Oyster Patties

Lettuce Sandwiches Cold Roast Lamb
Pineapple Lemonade
Cake

Oyster Patties. The patty cases can be bought reasonably at any good bakery, are much less trouble and apt to be better than any home-made pastry. Heat these through while you warm the filling, which has been made the day before or Sunday morning, and which is made as follows: One pint cream or milk; one tablespoonful corn-starch; one tablespoonful butter. Pepper and salt to taste. Put the milk or cream on to boil. Rub butter and corn-starch together until smooth, and add to boiling milk. Stir until it boils. Then add seasoning. Just before serving drop into the filling as many oysters as desired, allowing two for a patty. Remove the lid from the patty, and if the hole in the center is not sufficiently large, scrape out some of the pastry. Fill each patty, and place the little lid back, carefully fitting it to its own shell.

Lettuce Sandwiches. Make a small quantity of mayonnaise dressing (see "Salads"). Butter first, and cut thin slices of bread. Lay upon each slice a leaf of lettuce, and spread over this the dressing. Fit to this a slice of the buttered bread. Trim off neatly all crust, and cut the size desired. Serve on a dainty fringed napkin upon a good-size plate.

Cold Roast Lamb. This is a very appetizing meat for luncheon. Cut thin. Garnish.



PINEAPPLE LEMONADE—See “Beverages,” No. 12.

Cake (Jelly Roll). Bake a thin sponge cake (see
(Miss Parloa.) sponge cake recipe, page 18).
While it is warm, cut off the edges. Spread with any
kind of jelly. Roll carefully, and pin a towel around it.
When cold, cut with a sharp knife.



Menu Number Fourteen

Lobster Salad Deviled Eggs
Thin Bread and Butter
Rum Omelet Broma

LOBSTER SALAD—See “Salads,” No. 10.

Deviled Eggs. Boil hard the number of eggs desired. When thoroughly boiled, place them in cold water. Remove shells when cold, and cut carefully in halves, removing the yolk from each piece. Rub yolks to a smooth paste with a little mustard and oil. Salt and pepper. Mix well and put back into the whites, fitting the halves carefully together. Serve on lettuce leaves.

RUM OMELET—See “Chafing Dish,” No. 7.

BROMA—See “Beverages,” No. 13.



Menu Number Fifteen

Baked Pork and Beans
Brown Bread and Butter
Potato Salad
Dried Apricot Sauce
Doughnuts Coffee

Baked Pork and Beans. Soak beans over night
(Mrs. Rorer.) in cold water. In the morning, put on the stove in cold water, with a small piece of pork, and boil slowly until the skin of the beans begins to crack. Take out pork and drain. Then place pork in center of baking dish or bean pot, cover with beans and one pint of bean water, to which add a teaspoonful of salt; sprinkle with pepper. Pour over top a large spoonful of molasses. Bake in a moderate oven six or eight hours. These can be heated again or served cold, as desired.

Brown Bread. One heaping cup each of corn, rye, and graham flours. Sift all together, and beat with two cups of molasses, two cups of sweet milk, one cup of sour milk, one dessertspoonful of soda, and one teaspoonful of salt. Pour into a tin with a cover, set into cold water and boil four hours. When done, remove cover, and place in the oven thirty minutes.

POTATO SALAD—See "Salads," No. 5.

Doughnuts. Two eggs; one cup sugar; one cup sour milk or cream; one-half teaspoonful soda; flour enough for a soft dough; a little nutmeg. Roll, and fry in boiling lard.

"Let us dine and never fret."—Comedy of Errors.

Menu Number Sixteen

Oyster Stew
Crackers Ham Sandwiches
 Chicken Salad
Coffee Little Cakes

OYSTER STEW—See "Chafing Dish," No. 5.

Ham Sandwiches. Use the remains of a cold baked or boiled ham. Chop *very* fine, and sprinkle between small slices of thin buttered bread. Fit the slices carefully together, and trim off crusts and uneven edges, making all of uniform size and shape.

CHICKEN SALAD—See "Salads," No. 1.

Dainty Little Cakes. One cup butter; two cups sugar; yolks of three eggs; whites of five eggs; one cup sweet milk; two teaspoonfuls baking powder; four cups flour. Flavor to taste. Mix butter and sugar to a cream, then add beaten yolks, milk, flour, baking powder, and last of all, the whites of eggs, beaten stiff. Bake in small round muffin rings, and frost.

Though we eat little flesh and drink no wine; yet let's
be merry.—Shelley.

Menu Number Seventeen

Terrapin Chicken
Hot Buttered Toast
Vegetable Salad
Apple Sauce White Cake
Oolong Lemonade

Terrapin Chicken. Boil a chicken until tender. When cold, cut in small pieces, removing all bones. To a quart of the chopped meat allow: Three hard-boiled eggs; one tablespoonful of flour; one-half cup cream; one-half cup butter; one gill (eight tablespoonfuls) sherry; one-quarter teaspoonful ground mace; one-eighth teaspoonful ground cloves. Salt and pepper to taste. Rub the butter and flour together. Add this to chicken, cream and seasoning, putting all into a saucepan. Chop the whites of eggs fine, mash the yolks to a paste with a few spoonfuls of the cream, and add all to the chicken. Stir all together until it comes to the boiling point. Do not add wine until just before serving. This can be prepared the day before it is wanted. Heat through, and add wine just before serving.

VEGETABLE SALAD—See “Salads,” No. 11.

White Cake. Whites of five eggs; one-half cup butter; one and one-half cups sugar; two cups pastry flour; one teaspoonful cream tartar; one-half teaspoonful soda, or one and one-half teaspoonfuls baking powder; juice of half a lemon. Beat the butter to a cream. Gradually add the sugar, then the lemon, and when very light, add the milk, and whites beaten to a stiff froth. Then add the flour, in which the soda and cream of tartar are well mixed. Bake in layers or a loaf, in a moderate oven. When nearly cool, frost with whites of three eggs, two large cups of powdered sugar, and a small package of grated cocoanut. Beat eggs stiff, adding sugar gradually, and sprinkle cocoanut over after the cake is frosted. Half this quantity of filling is sufficient to frost a loaf cake, using whites of two eggs.

OOLONG LEMONADE—See “Beverages,” No. 14.





Menu Number Eighteen

Chipped Beef
Beauregard Eggs
Thin Bread and Butter
Pineapple Sherbet Wafers
Tea

Chipped Beef. Have one pound of dried beef shaved very thin at the butcher's. Don't attempt to slice it at home. Serve as a side dish with the eggs.

Beauregard Eggs. Boil five eggs until hard. While they are cooling in cold water, make a cream sauce of one pint milk; one tablespoonful cornstarch; butter, size of an egg. Salt and pepper.

When the milk boils, add corn-starch and other ingredients, and the whites, chopped fine. Pour this mixture over slices of toast, that have been slightly moistened, and just before serving, chop yolks fine and sprinkle over each piece. The cream

sauce can be made in the morning. Place in ice chest. In this way the dish can be prepared in a very few moments.

Pineapple Sherbet. One can of shredded pineapple; one pint of water; one pint of sugar. Pour juice of pineapple into a bowl. Put the fruit into a saucepan with the sugar and water, and simmer twenty minutes. Add the juice, and cool; then freeze. Some people add the beaten white of an egg and one tablespoonful of sugar. This is mixed in after the ice is frozen. Cover, and stand away to ripen. I think the egg improves it very much.

WAFERS—See "Menu No. 3."





Salads, Sauces and Savory Sundries

SALADS

What is more tempting than a dainty Salad? Crisp, fresh, and cool it must be, for alas! how depressing is a combination of wilted lettuce and warm mayonnaise! Theodore Child, to whom we are so indebted for ideas and suggestions on gastronomic art, in "Delicate Feasting" claims that the so-called French dressing "is the most delicate, the most worthy of the gourmet's palate, and the most hygienic." People speak always of a *simple* French dressing; yet it is nothing short of an art to mix it properly. Put the salt and pepper into the vinegar (in this way they dissolve quickly), and pour over the lettuce, turning each leaf so that it will get its share. Then add the oil, which should be twice the quantity of the vinegar. Stir all well, and serve immediately. Lovers of oil prefer using it first in the dressing, as the flavor is always strongest of the ingredient used first.

NO. 1. CHICKEN SALAD.—Boil a chicken. When cold, remove skin, and cut in small pieces. Cut in small pieces an equal amount of celery. Mix with the chicken, and then mix all with mayonnaise dressing made as follows:

NO. 2. MAYONNAISE DRESSING.—Uncooked yolks of two eggs. Place in a cold soup plate and stir a few moments before adding one-half teaspoonful of mustard. Stir this well, and add one-half pint of olive oil, beginning with only a few drops at a time. More or less oil can be used, according to taste and the quantity of dressing desired. When the mixture becomes thick, thin slightly with vinegar, and salt to taste. The salt will thicken it again. When used for chicken salad, add half a pint of whipped cream to the dressing before mixing with chicken. Serve on lettuce leaves.

NO. 3. SWEETBREAD SALAD.—Clean and boil one pair of sweetbreads in slightly salted water. Cook gently until tender, then throw into cold water for five minutes. When cool, cut in small pieces. Cover with mayonnaise dressing, and serve on lettuce leaves.

NO. 4. POTATO SALAD.—Chop equal amounts of cold, freshly boiled potatoes and celery, and three hard-boiled eggs. Add a little chopped onion, and cover with a dressing made as follows: A small amount of salt and pepper in a bowl, nine tablespoonfuls of olive oil and three to five tablespoonfuls of vinegar. Mix all well together.

NO. 5. ANOTHER DRESSING FOR POTATO SALAD.—Yolks of two eggs, beaten well; one tablespoonful butter; four tablespoonfuls vinegar; one teaspoonful salt; one teaspoonful pepper; two teaspoonfuls sugar; two teaspoonfuls prepared mustard. Mix all together, stir-

ring vinegar in last. Put all into a bowl set in a kettle of hot water. Stir constantly until it thickens. Cool, and add one-half cup of whipped cream.

NO. 6. CELERY SALAD.—Cut the celery into small pieces, and to every pint add half a pint of mayonnaise dressing. Serve on leaves of lettuce.

NO. 7. LETTUCE WITH FRENCH DRESSING.—Take two heads of head lettuce; this is the short, crisp lettuce. Wash in ice water and drain thoroughly in colander. Pour over it three tablespoonfuls of oil, then one tablespoonful of vinegar, salt, and pepper, and toss the lettuce gently until well mixed. Then arrange lettuce in fancy dish.

NO. 8. SHRIMP SALAD.—The Dunbar canned shrimp is the best, if the fresh cannot be obtained. Wash thoroughly in several waters. Break up the pieces, and stir them into half a pint of mayonnaise dressing. Serve with lettuce.

NO. 9. TOMATO SALAD.—Select firm, fine tomatoes, one for each person. Peel, and cut out center, leaving a hole, which is filled with a large spoonful of mayonnaise dressing. Serve, on a lettuce leaf, one to each person.



NO. 10. LOBSTER SALAD.—The same as shrimp salad. Use canned lobster, if fresh cannot be obtained, and garnish with hard-boiled eggs cut in rings. By all means get the fresh lobster, if possible; these can be bought already boiled. Be sure that the tail is stiff and elastic, otherwise they have not been properly prepared and are very unwholesome.

No. 11. VEGETABLE SALAD.—Arrange, on the number of plates desired, a few crisp leaves of lettuce. Slice, upon these, two cucumbers, four or five radishes, washed thoroughly, but not peeled (as the red adds to the beauty of the dish), and five new green onions. Cover with French dressing (see "Salads," No. 7). This is a dainty and most delicious salad, especially for a very hot day.

No. 12. COLD SLAW.—Chop fine a small, white, crisp cabbage, and prepare a dressing of 2 eggs beaten, a teaspoonful of white pepper, one teaspoonful of sugar, one of salt, one of made mustard, two tablespoonfuls -melted butter, two of cream, and one cup of vinegar. Mix all together, and place on the stove in a double boiler, stirring all the time until smooth and creamy. Then set away until cool before mixing with cabbage. A nice salad to serve with cold meats.

SAUCES

"Epicurean cooks sharpen with cloyless sauce the appetite."—Anthony and Cleopatra.

No. 1. TOMATO SAUCE.—Half of a can of tomatoes, or one pint of stewed tomatoes; one tablespoonful of flour; one tablespoonful of butter; one onion. Pepper and salt. Put all on to cook, adding butter and flour (which have been rubbed smooth) last. Stir until it boils, and press through a sieve or strain. This is a delightful addition to all cold meats, croquettes, fish, etc.

No. 2. BÉCHAMEL SAUCE (Mrs. Rorer).—One tablespoonful of flour; one tablespoonful of butter; one gill (eight tablespoonfuls) stock; one gill cream; yolk of one egg; pepper and salt. Melt butter without browning, add flour, mix until smooth, and add stock and

cream, stirring continually until it boils. Take from fire, and add salt and pepper and the beaten yolk. This sauce is especially nice for chicken, sweetbreads and fish.



NO. 3. APPLE SAUCE.—Pare apples, remove cores, and cut in quarters. Put on to cook with enough water to cover and sugar to taste. Cook slowly until soft, but remove before they have lost their shape. Add the juice of one-half of a small lemon, and cut the other in half rings and serve with the sauce, which should be very cold.

NO. 4. CREAM SAUCE.—Heat one-half pint of milk nearly to the boiling point, and thicken with one tablespoonful of flour, rubbed smooth in a little water. Add one tablespoonful of butter. Salt and pepper. This is for sweetbreads, mushrooms, chopped chicken, etc.

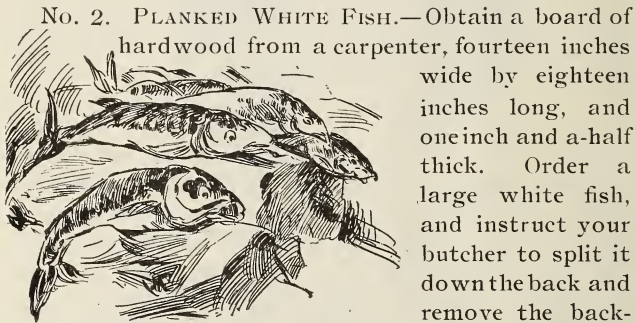
NO. 5. APRICOT SAUCE.—Buy the best dried fruit (the California apricots are considered superior to all others). Wash them thoroughly, then soak in cold water several hours until they are sufficiently swelled. Drain and put on the stove, in cold water, and cook slowly until they are tender, keeping them covered with the water all the time. Sweeten to taste. When they are tender boil down to a syrup.

NO. 6. PUDDING SAUCE.—Yolks of four eggs, two tablespoonfuls flour, one cup sugar, half cup of butter, quarter pint of brandy. Place flour and butter in a pan, and stir over stove until thickened; take from the fire and mix into this sugar and brandy. Beat the yolks of eggs and stir briskly into sauce. A few moments before serving stir in a cup of boiling water. Do not let the sauce boil, as it will be apt to curdle. This is especially for plum pudding, and is very nice also over stale cake.

NO. 7. FOAMY SAUCE.—Four tablespoonfuls butter, whites of two eggs, one cup powdered sugar, one gill brandy (eight tablespoonfuls), one gill boiling water. Beat butter to a cream, add gradually the sugar, and beat until white and light; now add the whites, one at a time, beating all the time. When ready to serve, add brandy and boiling water and stir vigorously.

SAVORY SUNDRIES

NO. 1. SALTED ALMONDS.—Two pounds large almonds. Shell and blanch by covering with boiling water. Let them lie in the water five minutes, and the skin can be easily removed by rubbing between the fingers. When dry, put in a shallow pan in the oven and brown lightly, stirring occasionally as you would brown coffee. When done, pour over them a large spoonful of melted butter or olive oil, and sprinkle well with salt. Serve when cool.



NO. 2. PLANKED WHITE FISH.—Obtain a board of hardwood from a carpenter, fourteen inches wide by eighteen inches long, and one inch and a-half thick. Order a large white fish, and instruct your butcher to split it down the back and remove the backbone. Cover the board, just before cooking, with slices of salt pork, leaving about two inches of margin all around the edge. Open the fish and lay upon the salt pork. Cover it with bits of butter, salt and pepper, and on this two-inch margin spread salt thickly. This keeps the board from burning. Now place in the oven and cook exactly three quarters of an hour. After fish has cooked half an hour open the oven door and quickly lay slices of tomato upon the fish. When ready to serve, brush off all the salt on the edge of the board and garnish with bright green celery tops, serving on the board on which it has been cooked, laying the

board upon a large platter or tray. A most delicious dish, as well as one of much beauty, and really costing very little trouble.

NO. 3. ENGLISH MINCE MEAT (extra fine).—Four pounds beef; three pounds dried currants; one-half pound citron; four pounds beef suet; two pounds raisins; one-half dozen oranges; two-thirds pound chopped apples; four pounds sugar; one quart N. O. molasses; one-half gallon sweet cider; one tablespoonful ground cloves; one tablespoonful ground allspice; one tablespoonful ground cinnamon; four nutmegs (grated fine); one pint of good brandy. Chop the beef, suet, citron, and apples separately, very fine. Then mix well together, adding the raisins (seeded), the currants (thoroughly washed) and the other ingredients. Place all in a jar, spread over top a paper dipped in brandy, and then cover jar tightly.

NO. 4. PLUM PUDDING.—One pound raisins, stoned and chopped; one pound currants, washed and dried; one-half pound citron, cut fine; one-half pound candied orange and lemon peel, cut fine; three-quarters pound bread crumbs; one-quarter pound flour; one pound suet, chopped fine; one pound brown sugar; two teaspoonfuls of salt; rind of one and juice of two lemons; one tablespoonful of ground nutmeg; one of cloves and three of cinnamon; eight eggs; one large wine glass



of brandy; one of sherry. Mix all the dry ingredients thoroughly. Add beaten eggs, brandy and sherry. Put in deep pan, cover tightly and steam for eight hours. The day it is to be used steam for three hours, and serve with Pudding Sauce. (See "Sauces" No. 6.)

Cakes

"Wouldst thou both eat thy cake and have it?"

NO. 1. CARAMEL CAKE.— Three cups sifted flour; one even teaspoonful baking powder; whites of six eggs; one cup butter; two cups sugar; one cup milk; one teaspoonful vanilla. Mix to a cream the butter and sugar, add gradually the milk and flour (in which the baking powder is sifted), and last, stir in lightly the whites of eggs, beaten stiff, and the vanilla. Bake in two layers, in a quick oven.

Caramel Filling.— Three cups of light brown or maple sugar. Put in a porcelain dish with butter the size of an egg and one cup of rich cream. Let it cook until it "ropes," when dropped in cold water. Turn out on a large platter and beat until light and cool. Then spread on and between the cakes.

NO. 2. RAISIN CAKE.— Two cups of sugar; half the quantity of butter rubbed to a cream; add six beaten eggs, one cupful of milk, four cups of flour mixed with two teaspoonfuls of baking powder. Bake in jelly tins.

Filling.— Chop together one cup of stoned raisins and one pound of almonds; three-quarters pound of figs; add one egg mixed with two tablespoonfuls sugar and half a teacupful of wine. Stir all well and spread between layers of cake.

No. 3. SPICE CAKE.—See “Menu No. 1.”

No. 4. FRUIT CAKE.—One pound flour; one pound butter; one pound sugar; one pound citron; three pounds raisins; three pounds currants; twelve eggs; two nutmegs (grated); two tablespoonfuls cinnamon; one of cloves; one wineglass of sherry and one of brandy; one cup of molasses. Stir butter and sugar to a cream, add spices and molasses; then eggs, flour and fruit, and last the brandy and sherry. Bake two hours in a very slow oven.

No. 5. ICE CREAM CAKE.—Whites of eight eggs; two cups sugar; two cups flour; one cup cornstarch; one cup butter; one cup milk; one heaping teaspoonful baking powder.

Filling.—Whites of four eggs, four cups of sugar; pour half pint of boiling water on sugar and boil hard until it stiffens in cold water. Then pour boiling sugar on beaten whites of eggs, stirring hard until a perfect cream. Then add the flavoring preferred while hot. Bake cake in jelly tins, and spread on icing when cool.

No. 6. WHITE CAKE.—One and a half cups powdered sugar; half cup butter; half cup sweet milk; two cups flour; whites of six eggs; one teaspoonful baking powder. Cream the butter and sugar and mix in the order given. Bake in two cakes.

No. 7. COOKIES.—Two eggs; two cups sugar; one cup butter; one cup sweet milk; half teaspoonful soda. Roll thin and bake in a quick oven.

No. 8. COOKIES.—Three eggs; one and a half cups sugar; half teaspoonful soda; four cups flour; one cup shortening (butter and lard); scant half cup of milk. Flavor with cinnamon and nutmeg. Beat sugar and

eggs very light; add soda, cinnamon, nutmeg and milk. Mix flour and shortening thoroughly, then add other ingredients. Roll very thin and bake in moderate oven.

No. 9. GINGER SNAPS.—One cup brown sugar; one cup New Orleans molasses; one cup shortening; one teaspoonful soda; one of ginger. Boil all (excepting soda). Flour enough for a stiff batter. Knead hard, roll thin, cut with small cookie cutter and bake.

No. 10. LEMON CAKE.—Make the same as Orange Cake (see “Menu No. 2”), using lemon instead of orange in the filling.

No. 11. SUNSHINE CAKE.—See “Menu No. 5.”

No. 12. SPONGE CAKE.—See “Menu No. 9.”

No. 13. GINGER BREAD.—See “Menu No. 10.”

No. 14. ANGELS' FOOT CAKE.—See “Menu No. 11.”

No. 15. JELLY ROLLS.—See “Menu No. 13.”

No. 16. DAINTY LITTLE CAKES.—See “Menu No. 16.”



No. 17. FILLINGS FOR LAYER CAKE. *Plain Layer Cake.*—Two cups sugar; one large cup butter; one cup milk; three cups flour; two teaspoonfuls of baking powder; whites of five eggs, and a pinch of salt. Many varieties can be had by using different fillings.

NO. 18. CHOCOLATE FILLING.—One pint sugar, wet with a little water; add whites of three eggs, beaten, but not very stiff; half cup of grated chocolate. Boil all together, stirring constantly until thick. Then take from stove and add one teaspoonful vanilla. When cool, spread between layers and over top.

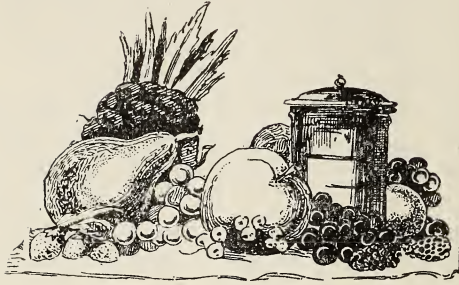
NO. 19. COCOANUT FILLING.—Beat the whites of two eggs until frothy, then add gradually four table-spoonfuls powdered sugar and beat until stiff. Spread this mixture over a layer of cake, sprinkle with grated cocoanut, placing the next layer gently upon this. Cover top of cake in the same manner, when you have a sufficient number of layers.

NO. 20. NUT FILLING.—Make filling as above, using nuts finely chopped instead of cocoanut.

NO. 21. NUT CAKE.—Whites of four eggs; one-half cup butter; one and one-half cups sugar; three-quarters cup sweet milk; two cups flour; one large cup chopped nuts; one and one-half teaspoonfuls baking powder. Rub butter and sugar to a cream, adding other ingredients in the ordinary way.



Dainty Desserts



NO. 1. FRUIT JELLY.—Six oranges, sliced; one can of pineapple (shredded); three bananas cut in small pieces; juice of half a lemon. Mix all in a dish, and set aside for half an hour. Then draw the juice off and in it dissolve half a box of gelatine. Add last half a cup of boiling water, sweeten to taste, and pour over fruit. Set aside to harden, and serve when cold.

NO. 2. CHOCOLATE BLANC MANGE.—One half box of gelatine; one quart rich sweet milk; one-half cup cold water; one cup sugar; four ounces grated chocolate. Soak the gelatine in cold water, boil the milk with the sugar and chocolate and a pinch of salt for five minutes. Then add dissolved gelatine, stirring constantly. Flavor with vanilla, then pour into a mould to harden. Serve when cold with whipped cream.

NO. 3. COTTAGE PUDDING.—One tablespoonful butter; one cup sugar; half cup milk; two eggs; one large teaspoonful baking powder; one and a half cups flour. Beat the butter, sugar and yolks of eggs together until light; add the milk, then the flour and baking powder. Beat well. Stir in carefully the beaten whites, pour

into a greased cake pan and bake in a moderate oven for three-quarters of an hour. Serve hot with Foamy Sauce. (See "Sauces No. 7.")

No. 4. SNOW PUDDING.—One half package of gelatine; pour over it a cup of cold water and add one and a half cups of sugar. Let this stand until the gelatine is dissolved, to which add one cup boiling water, juice of one lemon, and the whites of four well-beaten eggs. Beat all together until very light, put in a glass dish to harden, and serve with a custard made of the yolks of the eggs, one pint of milk, sugar and vanilla to suit the taste.

No. 5. WINE JELLY.—See "Menu No. 3."

No. 6. CHARLOTTE RUSSE.—See "Menu No. 8."

No. 9. ORANGE SOUFFLÉ.—Peel and slice six oranges. Place a layer of them in a glass dish, then a layer of sugar, using all the fruit with alternate layers of sugar. Make a custard, and, when cool, pour over the oranges. Then whip the whites of the eggs used in the custard to a stiff froth, add a little sugar, and spread this over the top.

No. 10. PINEAPPLE SHERBET.—See "Menu No. 18."

No. 11. PRUNE PUDDING.—Half pound prunes, cooked until soft. Beat stiff the whites of six eggs; mix with fruit and three-quarters of a cup of sugar. Bake in a slow oven half an hour, and serve with whipped cream.

No. 12. AMBROSIA.—Slice peeled oranges. Then make alternate layers of oranges, sugar and grated cocoanut until a glass dish is filled, having the sugar and cocoanut on top. Pour a little sherry wine over all, and set aside in a cold place "to ripen."

NO. 13. PINEAPPLE DESSERT.—When they are in season, procure a good-sized one; remove the eyes, peel carefully, and cut in small pieces, leaving out all that is hard; sprinkle thickly with sugar, and pour a wine-glass of brandy or sherry over and set aside in a cool place for several hours. The juice of a lemon, mixed with a little water, poured over the fruit in addition to the liquor, adds greatly to the flavor, and brings out the juice of the pineapple.

NO. 14. APPLE CHARLOTTE.—Twelve good-sized apples, peeled, cored and cut in pieces; one lemon, sliced; quarter pound of sugar. Cook all in one pint of water, gently, but quickly. Pour off syrup and place the fruit in a deep dish. Dissolve half a box of gelatine in a cup of cold water about half an hour, then stir this into the hot syrup, and pour over the fruit. Set aside to harden several hours.

NO. 15. PINEAPPLE PUDDING.—One can of shredded pineapple. Pour off most of the juice and place fruit in pudding dish, sprinkling a little sugar over it. Then make a rich, thick custard of a pint of milk, three eggs (the yolks), sugar to taste and a pinch of salt.

Chafing Dish Recipes

NO. 1. LOBSTER A LA NEWBERG.—One large lobster; one-half pint cream; one tablespoonful butter; three eggs; one gill of wine, sherry, or rum; salt and pepper. Cut the best part of a boiled lobster in small pieces. Place in chafing dish with butter, salt and pepper, and wine. Cook ten minutes. Add beaten yolks of eggs and the cream. Let all come to boil, and serve immediately.

NO. 2. SWEETBREADS AND MUSHROOMS.—Have one pair of sweetbreads previously boiled and cut in small pieces; five mushrooms, or one small can, chopped fine. Make cream sauce (see "Sauces," No. 4), using half a pint of cream, and when it boils add the sweetbreads and mushrooms.

NO. 3. WELSH RAREBIT.—One tablespoonful butter; two large cups of grated cheese; yolks of two eggs; one-half cup of beer, or cream. Salt and pepper to taste. Put the cheese in chafing dish, with butter, pepper, and salt. Stir continually. Add the beaten yolks, and last the cream or beer. The latter is much preferred. Have ready the desired number of slices of toasted bread, buttered and slightly moistened. Pour over the toast, and serve *hot*.

NO. 4. SCRAMBLED EGGS.—Break six eggs into the chafing dish with a piece of butter the size of a walnut, salt, and pepper; and if you wish to add a cup of rich milk, it is very nice. Stir gently all the time, and put out the fire just before they become too hard. The secret of success in omelets and scrambled eggs is to remove from the fire before they are quite done, as they continue to cook several minutes after leaving it.

NO. 5. OYSTER STEW.—Two dozen oysters; one pint of milk; a small lump of butter; one tablespoonful of flour; pepper and salt. When the milk comes to a boil, thicken with the flour, which has been rubbed smooth in a little cold water. Add butter and seasoning; lastly, add the oyster liquor, which should first come to a boil and be skimmed. Put in oysters a couple of minutes before stew is served.

NO. 6. EGG OMELET.—Have your chafing dish very hot. Break five eggs into a cold dish, with pepper and salt, and beat vigorously for one minute. Put butter the size of an egg into the chafing dish. When it begins to boil, pour in eggs. Run a knife under the bottom of omelet, but do not stir. When done, quickly and carefully roll edge over and over until all is rolled up. Turn on hot plate, and serve.



NO. 7. RUM OMELET.—A sherry glass full of sugar to six eggs. Make as plain omelet (omitting the pepper). Turn on hot plate when done, and sprinkle sugar over the top. Pour five or six tablespoonfuls of rum over it. Set on fire and serve while burning. Most delicious!

NO. 8. OMELET SOUFFLÉ (Mrs. Henderson).—Whites of six eggs; yolks of three eggs; three tablespoonfuls sugar. Flavor with vanilla or lemon. Beat yolks and sugar to a light cream, and add a few drops of the flavoring. Then heat whites to a stiff froth and add to the yolks, stirring well. Turn into a buttered baking dish three inches high, smooth the top, and sprinkle over with sugar. Cook in a moderate oven until well raised and a golden brown. Serve at once.

NO. 9. CHEESE OMELET.—The same as plain omelet. As soon as it begins to thicken, sprinkle in grated cheese, and then roll up and serve.

NO. 10. FRIZZLED BEEF.—One-half pound chipped beef; two tablespoonfuls butter; one tablespoonful flour; one and one-half pints of milk. Melt the butter. When hot, add the beef. Fry until brown, and add milk. Mix the flour with a little cold water, and thicken milk, stirring all the time.

NO. 11. VENISON.—A small venison steak; butter, size of a walnut; salt and pepper; one wineglass of sherry; one-half glass currant jelly. Put butter into the chafing dish, and when hot, add steak, salt and pepper. Cook on one side a few moments, then turn over and add wine and jelly. Simmer gently a few moments more, and serve. It is a delicious way of serving venison.

NO. 12. OYSTERS A LA CREME.—Twenty-five oysters; two tablespoonfuls butter; one-half pint cream; salt and pepper; a pinch of mace or nutmeg; two bay leaves; two tablespoonfuls of cracker crumbs. Put in the chafing dish cream, butter, seasoning, mace, and bay leaves. When it boils, sprinkle in the crackers rolled fine. Add oysters. Cook two minutes. Serve on hot slices of toast cut in triangles.





Coaching Club Drinks, Beverages, Etc.

In summer, no refreshment is as tempting as a cold drink of "something that just goes to the spot," and if I succeed in reaching "*that spot*" in any of the following coolers, I am surely repaid. Strong drink is not at the option of the man of affairs, who must keep himself unmuddled for the world. His drink must be cold, not too sweet, and very wet—three things which are often lacking in the summer drink.

Vanderbilt's favorite drink is a May wine, brewed like a punch in a glass dish, and is made of champagne, sugar, rum, pineapple, strawberries, and the juice of woodruff root or waldmeister.

The celebrated "coaching drink" in the East is: One part cracked ice, one part seltzer, one part champagne, shaken violently together to a foamy frappé.

Chauncey Depew prefers a unique lemonade, which I give under the name of "Oolong Lemonade."

Colonel Astor is fond of one syphon of seltzer; one dash of gin; powdered sugar; white of an egg.

A dainty beverage is the "Strawberry Cup," made of the juice of twelve strawberries, half a lemon, one beaten egg, and the same amount of water. Sugar to taste, and shake well. Champagne may be added, if desired.



Towards eve there was tea.—From "Lucille."

No. 1. A CUP OF TEA.—Have boiling water (or no success), and pray let it be the first boiling of fresh water. Scald your teapot, then put in boiling water and tea and place where it will keep hot; one teaspoonful of tea for each cup of water. Cover tea with boiling water, and serve in five minutes with cream and sugar, or clear, as preferred.

NO. 2. BOUILLON (Mrs. Rorer).—Two pounds lean beef; one quart cold water; one small onion; one bay leaf; one stalk of celery; one sprig of parsley; salt and pepper. Cut meat into small pieces, removing all fat. Then place meat, water, and all ingredients into a soup kettle and simmer slowly two hours. Then place over a good fire and allow it to boil up once, and skim. Push back and cook slowly four hours. Clear with white of egg beaten in half a cup of cold water.

NO. 3. BOUILLON, MADE QUICKLY.—One-quarter teaspoonful Liebig's extract of beef; one cup of boiling water; one teaspoonful sherry; one clove; salt. Dissolve extract of beef in boiling water, add salt, clove, and wine, and serve at once.

COFFEE

“Which makes the politician wise
And see through all things with half-closed eyes.”

NO. 4. FILTERED COFFEE.—One-half cup of finely ground coffee; three cups boiling water; one tablespoonful cream. Sugar to taste. A cheese-cloth bag should be fastened inside the coffee pot. Put coffee in the bag, and pour the boiling water slowly over it. Serve in three minutes. This quantity makes three cups of coffee.

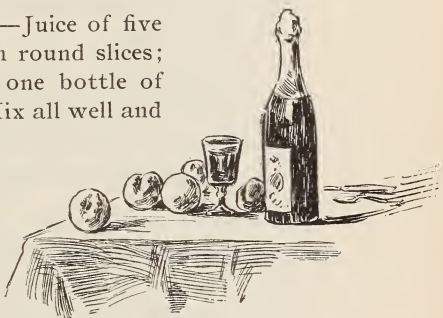
NO. 5. BOILED COFFEE.—Four heaping tablespoonfuls of finely ground coffee. Put white of egg into a bowl, add one-half pint of cold water, beat slightly, and put it into the pot with the coffee. Add a sufficient quantity of boiling water to make four cups. Cover the pot and stand it over a brisk fire. Allow it to boil a couple of minutes, then clear with a little cold water, and stand back on stove to settle.

No. 6. BLACK COFFEE.—One cup fine-ground coffee; three cups boiling water. Make the same as filtered coffee. Serve clear, in small cups.

No. 7. ICED RUSSIAN TEA.—Four teaspoonfuls of tea; four cups boiling water; four slices of lemon; four glasses filled with cracked ice; four lumps of sugar. Make as for ordinary tea. Place slice of lemon in each glass, pouring tea over ice in each glass. Sugar to taste.

No. 8. RUSSIAN TEA.—Make as for ordinary tea, serve hot in cups with slice of lemon and lump of sugar.

No. 9. CLARET PUNCH.—Juice of five lemons; two lemons cut in round slices; seven glasses of water; one bottle of claret. Sugar to taste. Mix all well and serve in glasses filled with cracked ice.



No. 10. CHOCOLATE.—Two squares of chocolate; one pint boiling water; one pint boiling milk. Sugar and vanilla to taste.

Melt the chocolate; add the sugar, rubbing smooth together; pour into boiling milk and water; allow to boil several minutes; serve in dainty cups with whipped cream on top.

No. 11.—SPANISH CHOCOLATE.—One pint milk; one square chocolate; vanilla and sugar. Put all together on the stove and beat with an egg beater the whole time until it comes to a boil; then serve. It pays one for the trouble.

NO. 12. PINEAPPLE LEMONADE.—Juice of three lemons; one can shredded pineapple; two lemons cut in round slices. Water and sugar to taste. Mix all well. Serve in glasses with cracked ice. A few strawberries can be added when in season.

NO. 13. BROMA.—Rub one tablespoonful of broma smooth in a little cold water; add to one cup of boiling milk, salt, sugar and vanilla to taste. Serve with whipped cream. This quantity makes one cup full.

NO. 14. OOLONG LEMONADE.—Make the same as Russian tea, using Oolong tea and plain lemonade.

NO. 15. CELEBRATED "FISH HOUSE" PUNCH.—Enough for forty people. One quart French brandy; two quarts Jamaica rum; one quart lemon juice; four gills peach brandy; two pounds sugar. Dissolve sugar in as much water as there are quarts of liquor; add lemon juice and liquor, and pour over fifteen pounds of ice. Stand aside for three hours, then serve.

NO. 16. FRUIT PUNCH.—Juice of five lemons; juice of five oranges; one pint strawberry juice; one can grated pineapple; one quart apollinaris water; one pound sugar; one cup water; one cup strong tea and boiling water. Make a syrup with the sugar and water by boiling five minutes; add the fruit juices, apollinaris water, and cup of freshly made tea and weaken with boiling water to desired strength.





No.17. EGG NOG.—Six eggs; two cups sugar; one-half pint of brandy or whiskey; three pints of cream whipped to a froth. Beat yolks of eggs and sugar; add liquor, next whites of eggs beaten stiff, and last the whipped cream. Season to taste with nutmeg and serve ice co'd.

Right here a word may not be amiss regarding the serving of wines at dinner. The rule, I find, is, immediately after the soup, dry white wines are offered, such as Marsala, Sherry, Madeira, dry Syracuse, etc.

With fish, dry wines are also served. With oysters, Chablis is preferred. With the roast comes Bordeaux or Champagne, or both.

With the *entremets*, champagne only, which is also served with the *entrees* and *reveles*. With dessert, liqueur wines, such as Frontignan, Sunel, Port, Tokay, Lacrima-Christi, etc.

But the drinking of many wines at a meal is a gross form of luxury, and a fine Bordeaux, Burgundy or a dry Champagne is far more acceptable, and will be much more enjoyed. Champagne should be served cold, but not with ice. To my mind, a long dinner, of many heavy courses and wines, is tiresome and lacking in good taste.

Candies



NO. 1. CREAM NUT CANDY.—Put the white of one egg and an equal quantity of water into a bowl; add sufficient confectioners' XXX sugar to make a stiff paste, which is formed into balls. Lay the balls on greased paper, and as they are cooling press on the top of each a small nut, or half of a large one.



NO. 2. CREAM DATES.—Make the same as above; then remove the stones from the dates, and in the hole put the cream candy, pressing the dates together over the candy.



NO. 3. CARAMELS.—One cupful syrup; one cupful brown sugar; one cupful white sugar; two cupfuls grated chocolate; two cupfuls cream; vanilla; one teaspoonful flour, mixed with cream. Rub the chocolate smooth with a little of the cream. Boil all together half an hour and pour into a flat dish to cool. Mark with a knife in little squares when it is nearly cool.



NO. 4. WHITE SUGAR CANDY.—Two pounds of sugar; one-half pint of water; two tablespoonfuls cream; two tablespoonfuls vinegar; butter the size of an egg. Boil all together slowly for about forty-five minutes.

No. 5. COCOANUT CANDY.—One pound cocoanut; one-half pound powdered sugar; white of one egg. Work all together and roll into little balls. Bake on buttered tins.



No. 6. NUT TAFFY.—Two pints maple sugar; one-half pint water. Boil until brittle when dropped into cold water. Just before pouring out add one tablespoonful vinegar. Have your nuts ready in a buttered pan. Pour candy over them and cool.



No. 7. CHOCOLATE CREAMS.—Same as No. 1. While the little cream balls are cooling melt one-half pound of chocolate. Put the cream balls when nearly cool on the end of a long pin and dip into the hot chocolate. See that the ball is thoroughly covered. Leave in a cool place over night on a piece of greased paper.



No. 8. NOUGAT (Mrs. Rorer).—Grease a shallow pan well with butter. Fill with hickory nut kernels, Brazilian nuts cut in slices, almonds, cocoanut and dates chopped fine. Boil two pounds of sugar and one cup of water, without stirring (after the sugar melts) until it will harden in cold water. Then add a tablespoonful of lemon juice. Pour into pans.



No. 9. PANOCHE.—One cup of rich cream; four cups brown sugar; butter, size of an egg, two pounds of English walnuts, chopped fine; one teaspoonful vanilla. Cook the cream, sugar and butter until it will

harden when dropped in cold water. Remove from stove and stir constantly until it turns to sugar; add the nuts and vanilla when it is first taken from stove. Should be eaten when cold.

Menus for Special Occasions

SUPPER FOR TWENTY-EIGHT GUESTS.

1. Raw oysters (three pints), crackers, celery, olives.
2. Pheasants' breasts (14 pheasants), Saratoga potatoes, jelly, hot rolls and coffee.
3. Shrimp salad (three cans Dunbar shrimp, fourteen heads of lettuce.)
4. Sweetbread patties (five pairs sweetbreads, and twenty eight patties.)
5. Ice cream and cake (one gallon cream, two loaves of cake.)

REFRESHMENTS FOR A COMPANY OF THIRTY GUESTS.

Sherbet (fourteen oranges, five lemons), two loaves of cake and one pound of fancy assorted cake.

DINNER.

1. Blue points.
2. Cream of celery soup.
3. Planked white fish, little potatoes and cucumbers.
4. Mallard duck, mashed potatoes, jelly, corn, oysters, salted almonds.
5. Sweetbread salad, crackers toasted and sprinkled with grated cheese.
6. Fruit salad dessert, and cake.
7. Coffee.

DINNER FOR TWELVE.

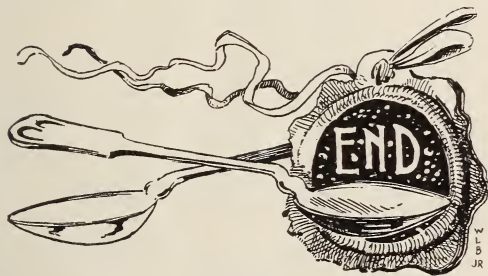
Mock turtle soup (two cans of Franco-American) baked white fish (five pounds.)

Roast, fillet of beef with mushroom sauce (three pounds beef one can imported mushrooms), potatoes, peas (two quarts or two cans.)

Lettuce salad (two heads lettuce) with French dressing.

Charlotte Russe—one quart cream, one pound lady fingers, Neufchatel cheese and crackers, (two packages cheese, one and one-half dozen crackers.)

Coffee.



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